



# The Fungal Gazette

May 2015

Newsletter of the Central New York Mycological Society



**They're coming . . . and hopefully they'll bring friends!**  
<https://siskiyou.sou.edu/2015/04/08/morel-mushrooms-the-new-gold-rush/>

## April Recap

Thanks to Paula Desanto for providing the following species list from the winter foray at the Rand Tract in March:

<i>Daedaleopsis confragosa</i>	Thin-maze Flat Polypore
<i>Fomes fomentarius</i>	Tinder Polypore
<i>Irpex lacteus</i>	Milk-white Toothed Polypore
<i>Ischnoderma resinoseum</i>	Resinous Polypore
<i>Panellus stipticus</i>	Luminescent Panellus
<i>Schizophyllum commune</i>	Common Split Gill
<i>Stereum complicatum</i>	Crowded Parchment
<i>Stereum hirsutum</i>	Hairy Stereum
<i>Stereum striatum</i>	Silky Parchment
<i>Trichaptum bifforme</i>	Violet Toothed Polypore
<i>Piptoporus betulinus</i>	Birch Polypore

Paula also sent the following list from the April foray at Green Lakes:

<i>Annulohyphoxylon cohaerens</i>	<i>Hypoxyylon cohaerens</i>
<i>Chlorociboria aeruginascens</i>	Blue-green Stain
<i>Dacrymyces palmatus</i>	Orange Jelly
<i>Daedaleopsis confragosa</i>	<i>Dacrymyces chrysospermus</i>
<i>Daldinia concentrica</i>	Thin-maze Flat Polypore
<i>Diatrype stigma</i>	Carbon Balls
<i>Flammulina velutipes</i>	Velvet Foot
<i>Fomes fomentarius</i>	Collybia velutipes
<i>Ganoderma applanatum</i>	Tinder Polypore
<i>Hydnochaete olivacea</i>	Artist's Conk
<i>Irpex lacteus</i>	Brown-toothed Crust
<i>Lenzites betulina</i>	Milk-white Toothed Polypore
<i>Parasola plicatilis</i>	Japanese Umbrella
<i>Phyllotopsis nidulans</i>	Inky Coprinus plicatilis
<i>Polyporus varius</i>	Elegant Polypore
<i>Polyporus elegans/Polyporus leptoccephalus</i>	Orange Mock Oyster
<i>Sarcoscypha austriaca</i>	Scarlet Cup
<i>Sarcoscypha coccinea</i>	Sarcoscypha coccinea
<i>Schizophyllum commune</i>	Common Split Gill
<i>Steccherinum ochraceum</i>	Ochre Spreading Tooth
<i>Stereum complicatum</i>	Crowded Parchment

<i>Stereum hirsutum</i>	Hairy Parchment
<i>Stereum ostrea</i>	False Turkey-tail
<i>Stereum striatum</i>	Silky Parchment
<i>Strobilurus esculentus</i>	Spruce Cone Cap
<i>Trametes gibbosa</i>	
<i>Lenzites elegans/Trametes elegans/Lenzites gibbosa</i>	
<i>Trametes hirsuta</i>	Hairy Turkey Tail
<i>Trametes versicolor</i>	Turkey-tail
<i>Trichaptum bifforme</i>	Violet Toothed Polypore
<i>Trichia favoginea</i>	
<i>Physcia stellaris</i>	Star Rosette Lichen
(tentative)	

ESF Masters student Brandon Haynes shared the results of his research using oyster mushroom spawn to filter *E. coli* from waste water. Many thanks to Brandon for getting the year off to a great start with his interesting program!

Next month **Bernie Carr** will educate us about trees and the mushrooms they grow with. A must for all mushroom hunters! The May foray will be at **Morgan Hill State Forest**. **Directions:** from I-81S take the Tully Exit and turn left from the exit ramp. Take the next left onto Route 80. Follow Route 80 east through Tully and Apulia. Just beyond Venture Farms take a right onto Herlihy Road. Follow this to the top of the hill and turn left (before Spruce Pond). Drive another half mile and look for cars parked by the side of the road.

## 2015 Calendar of Events

**Meetings** are on the 3<sup>rd</sup> Monday of the month at **7:30 pm**, room 334 Illick Hall at ESF on the SU campus.

**Forays** are on Sunday at **1:00 pm** unless otherwise announced. (If there is an all-day, pouring rain or another hurricane, the foray will be held the following Sunday. If in doubt, call Jean Fahey to find out when the trip will take place.)

**May 17<sup>th</sup>** Morel Foray at Morgan Hill

**May 18<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
**Bernie Carr** will do a program on **Trees that Mushrooms Grow With**.

**June 14<sup>th</sup>** Nelson Swamp Foray

**June 15<sup>th</sup>** Meeting at 7:30 pm, Illick Hall.  
A **Mycophagy** program from our own myco-chef  
extraordinaire **Jean Fahey**.

**July** No meeting in July. Foray is TBA at Wellesley  
Island at Jean's summer cottage.

**August 16<sup>th</sup>** Salmon River Falls Foray

**August 17<sup>th</sup>** Meeting at 7:30 pm, Illick Hall. This  
month will feature a **Mushroom ID Program**.

**September 20<sup>th</sup>** 7th Annual Vince O'Neil  
**Mushroom Festival** at Beaver Lake Nature. All  
members are needed to help! More information later.

**September 21<sup>st</sup>** Meeting at 7:30 pm, Illick Hall.  
After a long hiatus, **Nancy Kaiser** will present her **Wild  
Edibles** program again!

**October 11<sup>th</sup>** Great Bear Foray (at the hiking area)

**October 16, 17 & 18<sup>th</sup>** VanderKamp Foray.  
This will include our program & meeting. Details and  
registration info to follow.

*Those who attended Taylor Lockwood's program last  
September might be interested in the following article  
provided by Gloria Sage:*

**Glowing mushroom attracts insects**  
[http://news.sciencemag.org/biology/2015/03/glowing-  
mushroom-attracts-insects?utm\\_campaign=email-news-  
weekly&utm\\_src=email](http://news.sciencemag.org/biology/2015/03/glowing-mushroom-attracts-insects?utm_campaign=email-news-weekly&utm_src=email)



These glow-in-the-dark mushrooms might look like  
something from a 1960s black-light poster, but the  
luminous fungus *Neonothopanus gardneri* grows at the  
base of palm trees in Brazilian forests. The shrooms put  
on their light show to attract insects that will spread their  
spores, according to a study published online today in  
*Current Biology*. To test if that was the reason for the  
glow, the scientists placed plastic mushroom decoys at

the base of trees, some lit with green LEDs to mimic the  
bioluminescence of the real thing. Over 5 nights, they  
counted the insect visitors to each imitation mushroom  
and found that those without LED light had far fewer:  
They collected a total of 12 insects from the dark  
mushrooms, compared with 42 from the glowing ones.  
In lab work, the researchers also showed that the  
mushrooms follow a daily rhythm, lighting up only  
when it's dark—presumably, an energy-conserving  
measure and another indication that their glow serves a  
purpose.

*After all these years . . . Membership in CNYMS is still only  
\$10. **Membership includes your newsletter - what a  
bargain!** If possible, it's easier and more efficient if members  
pay for 2 years at once by sending \$20 to: **Rick Colvin, 1848  
Whiting Road, Memphis, NY 13112.**  
Contact Rick or me if you don't know your membership status  
so you can keep the news and schedules coming!  
The Gazette looks better in color, so send me your email  
address to get the electronic version.*

*And from Rick Colvin, who found the following link on Dave  
Fischer's Facebook page:*

**Massive ancient mushroom could hold  
the cure for many diseases**

[http://inhabitat.com/massive-ancient-mushroom-could-hold-  
the-cure-for-many-diseases/](http://inhabitat.com/massive-ancient-mushroom-could-hold-the-cure-for-many-diseases/)



The agarikon is one of the largest, oldest-living  
mushrooms in the world, and at least one scientist  
believes it holds the key for a cure to tuberculosis –  
along with many other illnesses. Paul Stamets, founder  
of Fungi Perfecti and an advisor at the Program of  
Integrative Medicine at the University of Arizona  
Medical School has been hunting for the elusive and  
endangered agarikon in the old growth forests of the  
Pacific Northwest – one of only a few places in the  
world along with Europe where these massive fungi  
grow. Why, you ask? Both in ancient spiritual traditions  
and modern medicine, agarikon are believed to be one of  
the most potent medicines known to humanity.  
Indigenous peoples in both North America and Europe  
used agarikon to treat a host of illnesses and infectious

diseases – ranging from coughs to asthma, and arthritis to infections. Even the ancient Greeks knew of agarikon and called it an “elixir for long life” because it was used to treat tuberculosis.

According to Stamets, writing on the Cornell University mycology blog, the key ingredient for health in agarikon is Agaricin or agaric acid, which is an anhydrotic, anti-inflammatory, and parasympholytic agent that’s currently being produced synthetically by many pharmaceutical companies. As more modern research is done on the fungi, the full extent of its power is becoming known – including its strong antiviral and antibacterial properties that have shown promise in combating cowpox, swine and bird flu, as well as two strains of herpes. Stamets also believes agarikon and other similar mushrooms could contain even more miracle medical ingredients, and may offer protection against bioterrorism, global pandemics and more.

Following from this, he says the old growth forests where agarikon live should be protected for national security reasons. “If Agarikon’s antivirals prove to be effective in clinical trials, I do not think it is an exaggeration to say we should save our old growth forests as a matter of national defense,” Stamets told the Huffington Post. (*see the link for video*)

#### **Are you artistic? Know anyone who is?**

CNYMS is looking for a new tee-shirt design. Some members have expressed a desire for a new tee-shirt. If you or someone you know is interested please send your idea to me and hopefully we’ll have a new tee-shirt this year.

#### **Re those coming morels . . .**

You know that website that tracks the Jolly Man and his reindeer team on Dec 24<sup>th</sup>? Well, there’s a website that tracks morel sighting in the spring. As of 4/24, the closest one was in Bedford County PA. Email your reports to [morels@morelhunters.com](mailto:morels@morelhunters.com) or send a text message to [morels@morelhunters.com](mailto:morels@morelhunters.com) just like you would a phone number. Make sure to go to the site and check out the cool map.

#### **Another early spring mushroom**



<http://www.pbase.com/waterfallrich/mushrooms&page=all>

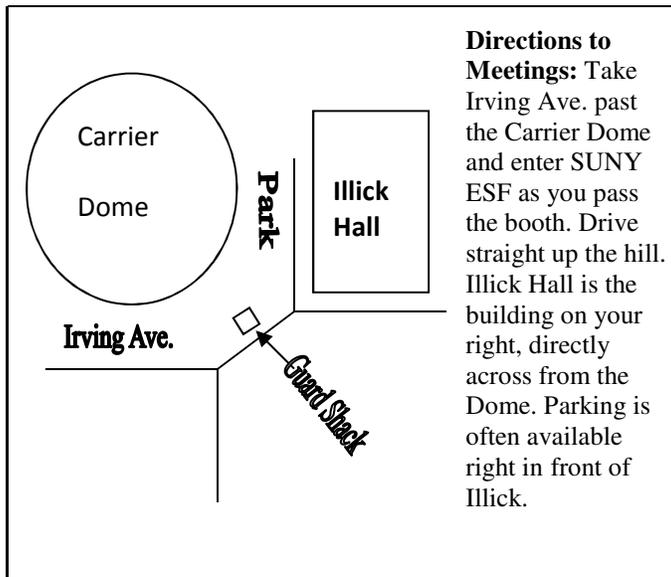
The brilliantly-colored Scarlet cup or Scarlet elf cup, *Sarcoscypha austriaca*, is one of the earliest spring mushrooms. It grows on fallen twigs and branches in damp deciduous woods, sometimes buried in leaf litter or soil. They can be found singly or growing in clusters.

**Description:** The fruit body is initially spherical and later becomes saucer or cup-shaped, 2-5 cm in diameter. The inner surface is scarlet, fading when dry, and smooth. The outer surface is pinkish to whitish and covered with tiny white hairs. The stipe, if there is one, is short (up to 4 cm), thick, white and also covered with a mat of fine hairs.

**Spores:** The spore print is white. Under the microscope, spores are elliptical and smooth, with flattened ends. The Scarlet cap is one of several fungi whose fruit bodies can be induced to make a "puffing" sound from the release of a cloud of spores at the right stage of maturity. Blow a puff of air into the cup, wait a second or two, and you might see (and hear) a mass release of spores.

**Similar species:** Similar species include *S. coccinea* and *S. dudleyi*. Examination of microscopic features is often required to definitively differentiate between the species. In North America, *S. austriaca* and *S. dudleyi* are found in eastern regions of the continent. *S. coccinea* occurs in the Midwest, in the valleys between the Pacific coast, the Sierra Nevada, and the Cascade Range.

**Uses:** The Oneida Indians, and possibly other tribes of the Iroquois Six Nations, used scarlet cups as a styptic. They dried the fungus, ground it into a powder, and applied it, particularly to the navels of newborn children that were not healing properly after the umbilical cord had been cut. Pulverized fruit bodies were also kept under bandages made of soft-tanned deerskin.



### Spring Pasta with Morels, Ramps and Peas

<http://www.midwestliving.com/recipe/spring-pasta-with-morels-ramps-and-peas>

2 ounces fresh morel mushrooms, cleaned and coarsely chopped  
 1 medium leek, cleaned and thinly sliced, plus 1 clove garlic, minced  
 1 tablespoon butter  
 1/4 cup diced cooked ham  
 1/4 cup dry white wine  
 3/4 cup whipping cream  
 1/2 cup reduced-sodium chicken stock or broth  
 1 1/4 cups frozen peas, thawed  
 1 1/2 teaspoons snipped fresh thyme  
 Salt and cracked black pepper  
 10 ounces dried linguine pasta  
 1/4 cup chopped fresh Italian (flat-leaf) parsley  
 Shaved Parmesan cheese,

In a very large skillet over medium-high heat, cook and stir morels and ramps in hot butter for 4 to 5 minutes until just tender. With a slotted spoon, remove mixture to a bowl.

Add ham to skillet. Cook and stir for 3 to 4 minutes until just starting to brown. Remove skillet from heat. Add white wine to skillet. Return to heat and cook for 1 minute. Add cream and stock. Cook and stir occasionally for 6 to 8 minutes until sauce coats the back of a wooden spoon.

Return morels to skillet with peas and thyme. Cook for 3 to 4 minutes or until peas are just tender. Season to taste with salt and pepper.

Meanwhile, in a large pot of salted water cook linguine according to package directions; drain. Return to pot over low heat with sauce and parsley. Toss until well-combined. Transfer to serving bowl. Serve with shaved Parmesan, if you like.

Central New York Mycological Society  
 Julie Siler  
 1235 Long Road  
 Homer, NY 13077

Address Correction Requested